

What is claimed is:

1. A Brassica napus plant comprising
seed having a total glucosinolates content of
about 18 $\mu\text{mol/g}$ or less of defatted, air-dried meal;
5 the seed yielding oil having an α -linolenic
acid content of 7% or less relative to total fatty acid
content of said seed and a sulfur content of less than
or equal to 3.0 ppm; and
the plant belonging to a line in which these
10 traits have been stabilized for both the generation to
which the seed belongs and that of its parent
generation.
2. The seed produced by the plant of Claim 1.
3. The seed produced by the plant of Claim 1
15 wherein total glucosinate content is about 15 $\mu\text{mol/g}$ or
less of defatted, air-dried meal.
4. The oil of the seed produced by the plant of
Claim 1.
5. A Brassica napus plant designated IMC 01
20 represented by seed deposited with the ATCC and bearing
accession number 40579.
6. The oil produced from the variety of Claim 5.
7. A Brassica napus seed yielding canola oil
having, when hydrogenated, significantly reduced
25 overall room-odor intensity relative to the overall
room-odor intensity of generic canola oil, a
significant difference in overall room odor-intensity
indicated by a difference of greater than 1.0 obtained
in a standardized sensory evaluation.
- 30 8. A Brassica napus comprising oil, which when
non-hydrogenated, is significantly reduced in fishy
odor intensity relative to the fishy odor intensity of
generic canola oil, a significant difference in fishy
odor intensity indicated by a difference of greater
35 than 1.0 obtained in standardized sensory evaluation.

9. A Brassica napus plant wherein at least one parent was the variety of Claims 1 or 5.

10. The progeny of the plant of Claims 1, 5 or 9.

11. A plant produced from the crossing of IMC 01
5 with an agronomically elite variety of Brassica napus,
the plant yielding a seed having a total glucosinolates
content of about 18 $\mu\text{mol/g}$ or less of defatted, air-
dried meal, said seed yielding extractable oil having
(1) an α -linolenic acid content of about 7% or less
10 relative to total fatty acid content of said seed, and
(2) a sulfur content of less than or equal to 3.0 ppm.

12. The plant of Claim 11, wherein the
agronomically elite parent is the Canadian canola line,
Westar.

13. A process for producing a canola of enhanced
commercial utility comprising:

- (a) crossing the Brassica napus IMC 01 with
an agronomically elite variety;
- (b) selecting the off-spring of step (a)
20 which yield a seed having a total
glucosinolates content of about 18 $\mu\text{mol/g}$
or less of defatted, air-dried meal, said
seed yielding extractable oil having (1)
an α -linolenic acid content of about 7%
25 or less relative to total fatty acid
content of said seed, and (2) a sulfur
content of less than or equal to 3.0 ppm.

14. The oil extracted from the seed produced by
the process of Claim 13.

15. A method of using the Brassica napus IMC 01
comprising:

- (a) crossing IMC 01 with an agronomically
elite variety;
- (b) selecting the off-spring of step (a)
35 which yield a seed having a total

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glucosinolates content of about 18 $\mu\text{mol/g}$ or less of defatted, air-dried meal, said seed yielding extractable oil having (1) an α -linolenic acid content of about 7% or less relative to total fatty acid content of said seed, and (2) a sulfur content of less than or equal to 3.0 ppm; (c) producing sufficient progeny of the seed selected in step (b) to extract oil.

10 16. The Brassica napus designated HW 3.001, a progeny line of the cross of IMC 01 with Westar.

17. An improved vegetable oil extracted from Brassica napus seeds, said seeds having:

15 (1) an oil which exhibits following crushing and extraction

(a) an α -linolenic acid content of 7% or less relative to total fatty acid content of said seed;

20 (b) a sulfur content of less than or equal to 3.0 ppm; and

(2) a total glucosinolates content of about 18 $\mu\text{mol/g}$ or less of defatted, air-dried meal.

25 18. The oil produced from the progeny of Claim 1, 5 or 9, as described in Claim 10, wherein the stability of such oil measured in AOM hours is from about 25.0 to about 35.0.

19. The oil as described by Claim 18 wherein the stability in AOM hours is from 26.8 to 31.5.

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